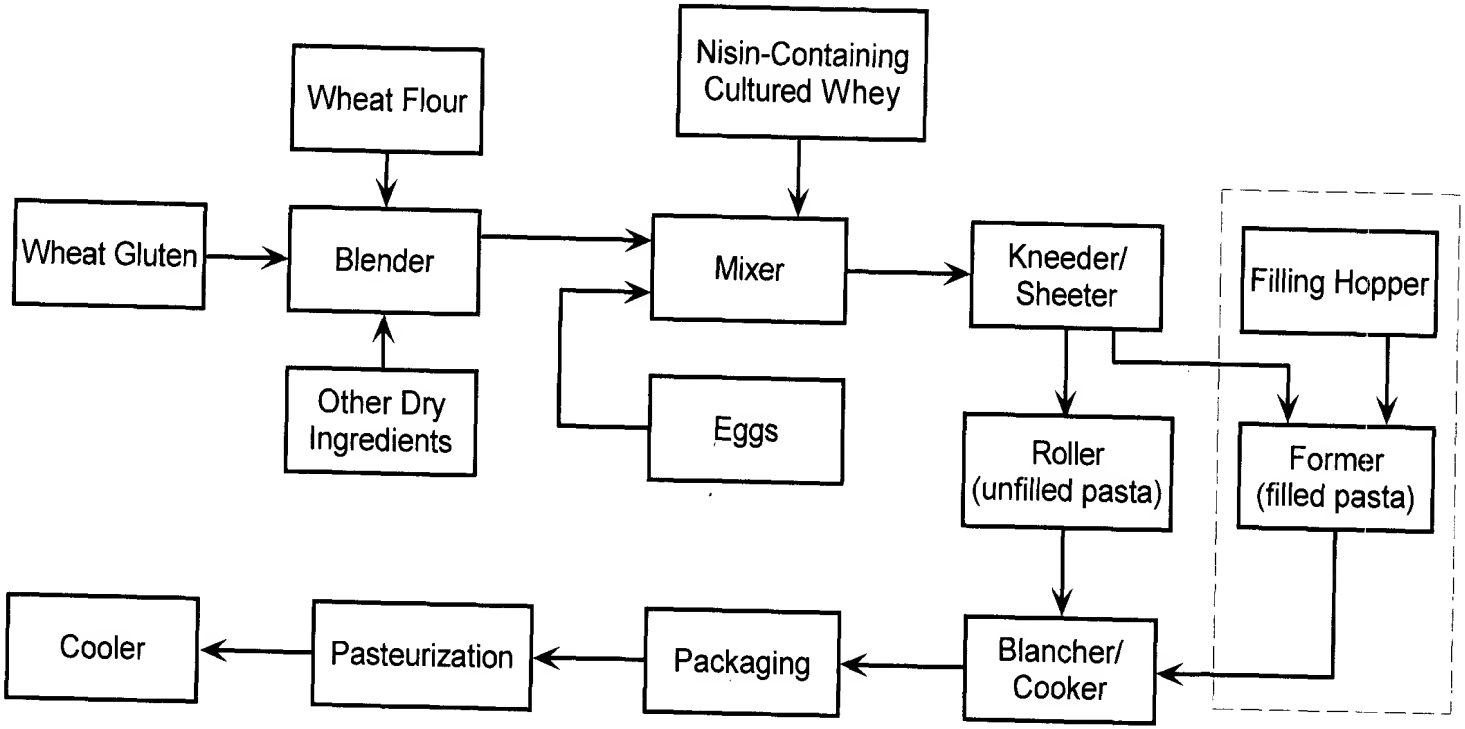
Wheat Flour
Nisin-Containing Cultured Whey
Wheat Gluten
Blender
Mixer
Kneeder/ Sheeter
Filling Hopper
Other Dry Ingredients
Eggs
Roller (unfilled pasta)
Former (filled pasta)
Cooler
Pasteurization
Packaging
Blancher/ Cooker

Figure 1

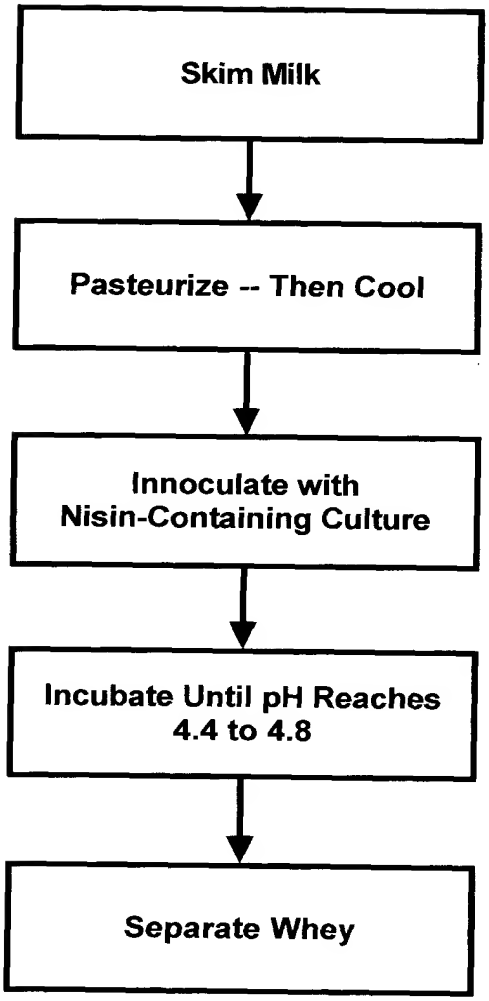

Figure 2

EXPRESS MAIL NO. EV 339 076 205 US

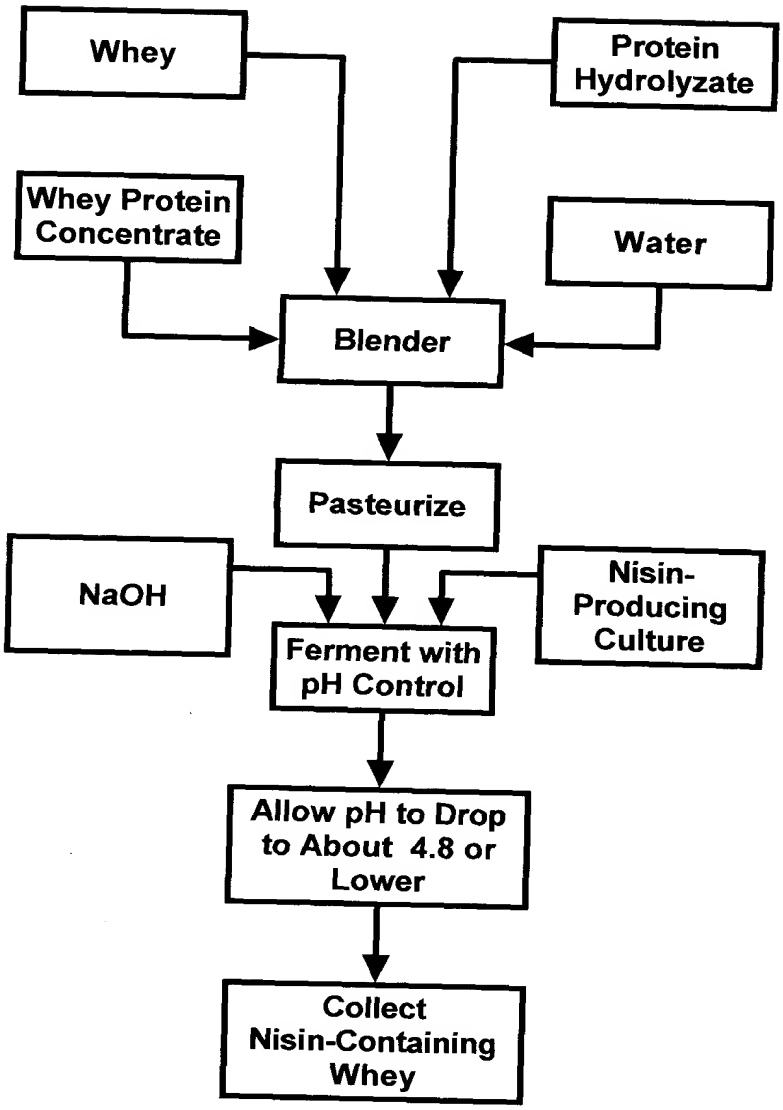
Whey
Protein Hydrolyzate
Whey Protein Concentrate
Water
Blender
Pasteurize
NaOH
Nisin-Producing Culture
Ferment with pH Control
Allow pH to Drop to About 4.8 or Lower
Collect Nisin-Containing Whey

Figure 3